

J. Graham's Café

LUNCH

We offer 2 hour complimentary valet parking while dining in J. Graham's Cafe.

FROM THE GARDEN

KALE SALAD* \$12

Baby Kale, Grapes, Manchego, Avocado
Marcona Almonds, Green Goddess Dressing
with Grilled Chicken Breast \$15
with Seared Salmon \$16

GREEK SALAD

WITH GRILLED SHRIMP \$15

Grilled Shrimp, Vine Ripe Tomatoes
Red Onion, Kalamata Olives, Cucumbers
Feta Cheese, Cubanelle Peppers
Sweet Bell Pepper, Avocado
Red Wine Vinaigrette

SOUTHWEST GRILLED CHICKEN SALAD \$13

Grilled Breast of Free Range Chicken
Crisp Romaine Lettuce, Black Beans Roasted
Corn, Avocado, Tomatoes
Queso Fresco, Crispy Tortilla Strips
Southwest Ranch Dressing

COBB SALAD \$15

Blue Cheese, Tomato, Avocado
Hard Cooked Eggs, Bacon
Grilled Chicken, Romaine
and Mesclun Lettuce Blend
Choice of Ranch, Blue Cheese or
Lemon Vinaigrette Dressing

CLASSIC CAESAR SALAD* \$10

Young Romaine Hearts
Parmesan Cheese, Croutons, Caesar Dressing
with Grilled Chicken Breast \$16
with Seared Salmon \$17

SOUP OF THE DAY \$6

EGG WHITE FRITTATA* \$13

Spinach, Tomato and Swiss Cheese

PORTABELLA MUSHROOM BURGER \$12

Grilled Marinated Portabella Mushroom
Roasted Red Pepper, Grilled Onions
Arugula, Basil & Garlic Mayonnaise
on a Toasted Bun

SMOKED BOURBON HUMMUS \$13

Grilled Vegetables, Pita Bread

BEVERAGES

Soft Drinks or Iced Tea	\$4
Fruit Smoothie	\$6
Coffee	\$5
Cappuccino	\$5
Espresso	\$4.50
Fiji Water	\$4

THE HOT BROWN

\$18

Roasted Turkey Breast on Toast
Points, Mornay Sauce
Pecorino Romano Cheese
Tomatoes and Bacon
Baked to Perfection!

A Louisville legend, invented at
The Brown in 1926!

The Hot Brown...a Louisville tradition
with worldwide appeal has been
featured in: *The New York Times*,
The Wall Street Journal
Southern Living Magazine
The Los Angeles Times
NBC's Today Show, *ABC News with*
Diane Sawyer, and
Travel Channel's Man v. Food
as well as being a regular entry in
many of the finest cookbooks.
(20 minutes to prepare)

SPECIALTY COCKTAILS

AL'S SMASH \$13

Rittenhouse Rye
Mint, PAMA Liqueur, Agave Nectar

KENTUCKY DERBY \$12

Bulleit Bourbon, Sorghum Syrup
Pink Grapefruit Juice

BROWN MANHATTAN \$14

Larceny Bourbon
Sweet Vermouth, Orange Bitters
Bourbon Cherries

DESSERTS

DERBY PIE \$8

The Original - Kern's Kitchen since 1968
Walnut and Chocolate Chip Pie

BREAD PUDDING \$8

Served warm with
Bourbon Caramel Sauce
Whipped Cream and Citrus Tuile

FLOURLESS CHOCOLATE CAKE \$8

Dark Chocolate Cake
with Berry Compote
and Raspberry Coulis

CRÈME BRÛLÉE \$8

Vanilla Bean Chantilly Cream
Fire Roasted Sugar Crust

ICE CREAM \$6

Vanilla or Chocolate

GOURMET LUNCH BUFFET \$20

Served Tuesday—Friday
11:30am - 1:30pm

A Variety of our Chef's Salads
Daily Soup, Fresh Breads
Two Hot Entrées, Starch, Vegetables
Decadent Dessert Display
Freshly Brewed Coffee, Tea or Soda

J. GRAHAM'S FAVORITES

Choice of: *House Made French Fries*
Sweet Potato Tots or Grilled Vegetables

BOURBON BARBECUED

PORK LOIN SANDWICH \$14

Slow Roasted Shaved Pork Loin
House Made Bourbon Barbecue Sauce
Smoked Gouda, Cabbage Slaw
Pop's Pickle on a Toasted Bun

FLAT IRON STEAK \$15

Grilled 8 oz. Flat Iron Steak
Sautéed Fingerling Potatoes
Vegetable of the Day

BLUEGRASS B.L.T. \$12

Maple Bourbon Glazed Bacon
Fried Green Tomato, Butter Lettuce
Mayonnaise on Brioche Toast

TURKEY CLUB \$13

Turkey, Bacon, Mixed Greens
Vine Ripe Tomatoes, Mayonnaise
Toasted Buttery Brioche Bread

HALF TURKEY CLUB

with Soup of the Day \$12

CLASSIC HAMBURGER* \$16

10 oz. Grilled Angus Beef, Bacon
Lettuce, Tomato, Onion, Pickle
Choice of: American, Cheddar
Pepper Jack, Swiss or Blue Cheese

ROASTED CHICKEN SANDWICH \$14

Grilled Chicken Breast
Bourbon Balsamic Reduction
Fresh Mozzarella, Arugula, Tomato

CAVATAPPI PASTA \$14

Cherry Tomatoes
Asparagus Basil Roasted
Garlic Cream Sauce
with Grilled Chicken Breast \$18
with Grilled Shrimp \$23

LOBSTER "MAC AND CHEESE" \$16

Maine Lobster, Cavatappi Pasta, Truffle Oil
Aged Kenny's Cheddar

GIFT CARD *Remember Someone Special*

Available for J. Graham's Café, English Grill, Shop at the Brown and guest rooms in The Brown Hotel.



Executive Chef – James Adams | Chef De Cuisine – Arkan Bajalani

**May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*